



CLOS TROTELIGOTTE

**Waż -K**

*Freedom, lightness, carefreeness ... it's the beginning of the holidays. Fruity, chiseled, sharp ... time is suspended.*



**Designation of origin:**

Vin de France – Natural sparkling

**Soil type:** clay-limestone marls from the White Quercy (Causse)

**Varietals:** 70% Chardonnay 15% Sauvignon 15% Viognier

**Age of the vines:** 15 years old

**Harvest:** Manual

**Yield:** 40 hl/ha

**Vinification:** Very light direct pressing, partial fermentation in vats, indigenous yeasts, natural fermentation in the bottle, manual disgorging, sulfite free.

**Ageing Potential:** From 2 to 3 years

**Certification:** AB and Demeter

**Number of bottles produced:**  
4 000



**EMMANUEL RYBINSKI**

PAYSAN VIGNERON DU CAUSSE

EARL CLOS TROTELIGOTTE - Le Cap Blanc 46090 Villesèque - France

+33 (0)674 819 126 // [www.clostroteligotte.com](http://www.clostroteligotte.com)